

CLAIMS

1. A fat composition for coating a food to be cooked,
which comprises a fat and an agent for reducing the contact
angle of the resulting fat composition to 0.7 times or less
5 that of a fat having nearly the same slip melting point as
the fat composition, wherein the contact angle is measured
at ambient temperature when said composition is in liquid
form at ambient temperature or at a temperature 10°C higher
than the slip melting point when said composition is in
10 semi-solid or solid form at ambient temperature.
2. The fat composition for coating a food to be cooked
according to claim 1, wherein the agent is an emulsifying
agent having an HLB of 4 to 12.
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3. The fat composition for coating a food to be cooked
according to claim 2, wherein the HLB value of the
emulsifying agent is from 5 to 10.
- 20 4. The fat composition for coating a food to be cooked
according to any one of claims 1 to 3, which comprises at
least one of polyglycerin fatty acid ester and organic acid
monoglyceride as the emulsifying agent.
- 25 5. The fat composition for coating a food to be cooked

according to any one of claims 1 to 4, wherein the emulsifying agent is present in 0.4 to 10% by weight of the amount of the fat.

5 6. A food to be cooked which is prepared by coating the surface of a food with the fat composition for coating a food to be cooked according to claim 1.

10 7. The food to be cooked according to claim 6, which is not fried in oil.

8. The food to be cooked according to claim 6, wherein the coating is carried out by spraying or immersing.

15 9. A process of producing a fried-like food, which comprises coating the surface of a food with the fat composition for coating a food to be cooked according to any one of claims 1 to 5 and then subjecting the coated food to radiation heating or superheated steam heating.